



Long Island Restaurant Week Menu

Sunday January 27th until Sunday February 3rd, 2019

Lunch & Dinner

Saturday February 2nd, until 7pm

\$29.95

*Some Additional Charges May Apply, Beverages, Tax & Gratuity Not Included
Sharing Charge \$15, In House Promotion Only, Not Available For Take Out*

3 COURSE PRIX FIXE CHOOSE 1 FROM EACH SECTION

APPETIZER

Belgian Split Pea Puree- Ardennes Ham Warm Chimay Cheese Croustades

Baby Burrata Mozzarella- Baby Heirloom Tomatoes, Cured Ham Corto EVOO Crostini, Aceto Balsamic

Sheeps Milk Ricotta- Toasted Almonds, White Truffle Lavender Honey, Warm Onion Baguette

Lobster Croquette - Belgian Vegetable Slaw, Lobster Aioli

Toasted Sweet Potato Gnocchi - Grilled Andouille Sausage, English Peas, Montrachet Goat Cheese, Rosemary Cream

Field Greens - Fourme D'ambert, Cipollinis, Candied Pecans, Shaved Asian Pears, Creamy Horseradish Dressing

Baby Arugula- Crispy Duck Confit, Montrachet Goat Cheese, Sun Dried Cherries, Toasted Pine Nuts, Framboise Vinaigrette **add \$3**



MAIN COURSE

Kip - Rotisserie Roasted All Natural Chicken, North Country Bacon Brussel Sprouts, Truffled Mashed Potatoes, Natural Pan Jus

Carbonade Flamande - Tender Marinated Beef, Stewed in Belgian Brown Ale, Caramelized Apples & Prunes, Frites

Herb Baked Filet of Sole - Jasmine Rice, Sautéed Spinach, Lemon Caper Champagne Beurre Blanc

Bistro Burger - USDA Prime Beef, Fourme D'ambert, Smoked Bacon, Beefsteak Tomato, Arugula, Cognac Dijonnaise, Toasted Brioche

Bordeaux Short Rib- Chive Whipped Potatoes, Grilled Asparagus, Porcini Demi

Prime Aged Sirloin- Fourme D'ambert Whipped Potatoes, Toasted Garlic Broccoli Broccoli Raab, Horseradish Sour Cream **add \$9**

MUSSEL POT ENTREES SERVED WITH FRITES & MAYONNAISE

Thai - Spicy Lemon Grass & Coconut Broth, Grilled Pineapple

Montrachet - White Wine, Goat Cheese Roasted Red Peppers

Oreganato - Lemon, White Wine & Toasted Breadcrumbs

Lucifer - Spicy Buffalo Style, Crumbled Blue Cheese, Celery & Carrots

Provençal - Vine Ripened Tomatoes, Fresh Herbs & White Wine

Farmhouse Ale - Bacon, Oven Dried Tomatoes,
Creamy Farmhouse Ale Broth

Calabrian - Spicy Mediterranean Marinara



DESSERT

Belgian Triple Chocolate Mousse

Warm Apple Cobbler

Add \$5 Warm Bourbon Caramel Bread Pudding with Vanilla Gelato